

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SPECK

Alto Adige, IT
Spiced-Rubbed Ham. Smoky, Lean

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

ALISIOS

Islas Canarias, ES
Hard, Cow's Milk, Aged 1 Year, EVOO
Rubbed. Salty, Sharp

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery,
Nutty, Complex

MARINATED MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months
In Herbed Citrus Oil

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil
Rubbed. Salty, Sharp

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days.
Mild, Creamy

VALDEÓN

Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk,
Cave-Aged 2 Months. Mildly Pungent

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months
Red Wine Soaked

IDIAZÁBAL

Pais Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months.
Smoked, Sharp, Fruity

JAMÓN MANGALICA

Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

DUCK PROSCIUTTO

New York, US
Moullard Dark Breast, Spiced, Tender, Sweet

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant

APERITIVO BOARD

An Assortment of Spanish Aperitivo
Snacks to Pair With Your Anytime Drinks

*Jamón Serrano, Salchichon De Vic, Idiazábal,
Manchego, Eggplant Caponata, House
Marinated Olives, Pickled Guindilla Peppers,
Patatas Bravas*

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

ESCALIVADA

Eggplant, Red Peppers, Sherry Vinaigrette

RAINBOW CARROTS

Mojo Verde Canario

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

BROCCOLINI

Garlic, Chili Flakes, Lemon

ROASTED CABBAGE

Piquillo Sauce, Almonds, Chimichurri

ROASTED CAULIFLOWER

Tahini, Shallots

CRISPY OYSTER MUSHROOMS

Mojo Verde Aioli

BEETS

Mint Yogurt, Lemon

CHAMPIÑONES A LA PLANCHA

Mint, Confit Garlic

BEET HUMMUS

Cucumbers, Pimenton Oil

TRUFFLE SHEEP'S CHEESE

Pimentón, Truffle Honey

BURRATA

Butternut Squash, Serrano

ROASTED SWEET POTATOES

Pomegranate Dressing

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

SALPICÓN DE MARISCOS

Octopus, Scallops, Gambas, Mussels

MUSSELS

Sofrito

TUNA TARTAR*

Ajo Blanco, Shallots

HAMACHI CRUDO*

Lime, Pickled Radish, Aleppo Pepper

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

CHICKPEA STEW

Gambas, Txistorra

GRILLED PULPO

Herb Sauce, Caramelized Onions

SALMON A LA PLANCHA*

Arugula, Olive Oil, Pickled Onions

POLLO FRITO

Roasted Tomato Sauce, Almonds, Pickled Onions

BACON WRAPPED DATES

Valdeón Mousse

LAMB CHOPS*

Roasted Eggplant Purée, Pimentón Oil

PORK BELLY

Celery Root Purée, Red Wine Glaze

DUCK MAGRET*

Fingerling Potatoes, Mojo Picon

TRUFFLED BIKINI

Chorizo Soria, Fresh Mahón, Garlic Aioli

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

FLANK STEAK*

Chimichurri

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS

Red Pepper Sauce

BONE MARROW

Bacon Mostarda

WAGYU BEEF CARPACCIO*

Manchego, Capers, Mustard

SALADS

KALE SALAD

Apples, Walnuts

ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem

ENDIVE SALAD

Garlic Migas, Mustard Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Arugula Salad, Fingerling Potatoes

PAELLA VERDURAS

Butternut Squash, Carrots, Mushrooms, Parsnips, Piquillo
Peppers, Pickled Onions

ARROZ NEGRO

Prawns, Calamari, Pulpo, Squid Ink

PAELLA MARISCOS

Calamari, Mussels, Clams, Shrimp

PAELLA SALVAJE

Chicken, Pork Belly, Gaucho Sausage, Chickpeas,
Pickled Onions

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Stewed Apples

CREPAS WITH SEASONAL FRUIT

Confit Pears, Pedro Ximenez, Catalan Cream

ARROZ CON LECHE

Vanilla Bean

BASQUE PANTXINETA

Pastry Cream, Almonds

EXECUTIVE CHEF CESAR MAYORGA SOUS CHEF CRISTOFER RUIZ & ANTONIO ALVARADO

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.

WINES BY THE GLASS

SPARKLING

NV	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
2023	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6	12	48
2024	Menade , Rueda, Spain	Verdejo	6.5	13	52
2024	Le Naturel , Navarra, Spain	Verdejo	6	12	48
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10	40
2023	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	Iniceri, Abisso , Sicily, Italy	Catarratto	6	12	48
2024	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	Mencía	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5.5	11	44
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	5	10	40
2024	No Es Pituko , Curicó Valley, Chile	Cabernet Sauvignon	6	12	48
		Sauvignon Blanc	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6	12	48
2024	Glup Glup , Cariñena, Spain	Tempranillo	6.5	13	52
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	Garnacha	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	Garnacha	4.75	9.5	38
2019	Alberto Orte, A Portela , Valdeorras, Spain	Garnacha	4.75	9.5 (L)	53
2024	Sotabosc , Montsant, Spain	Tempranillo	6.5	13	52
2021	Coster dels Oliveres , Priorat, Spain	Mencía	6.5	13	52
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Garnacha, Cariñena	6	12	48
2023	La Vinyeta, Bongo* , Emporda, Spain	Cariñena, Garnacha	7.5	15	60
2021	Primitivo Quiles, Cono 4 , Alicante, Spain	Trepat Blend	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Monastrell	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	Monastrell	4.75	9.5	38
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Garnacha, Piñuela	6.5	13	52
2020	Gota, Bergamota , Dão, Portugal	Tempranillo, Graciano	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Bobal	6	12	48
2022	Quieto, Gran Corte , Mendoza, Argentina	Touriga Nacional Blend	6.25	12.5	50
2021	Peñalolen , Maipo, Chile	Baga	5.5	11 (L)	62
2021	Polkura , Colchagua, Chile	Cabernet Franc, Malbec	6.5	13	52
2024	Casas del Bosque , Casablanca, Chile	Cabernet Sauvignon	6.75	13.5	54
2022	Garage Wine Company, Revival , Maule, Chile	Syrah	6.5	13	52
2022	Alto de la Ballena , Maldonado, Uruguay	Pinot Noir	7	14	56
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	País	5.75	11.5	46
		Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 1L	Manzanilla	5.5	44
Almacenista, 'Gonzalez Obregon' , Lustau, 500mL	Manzanilla	8	82
Los Arcos , Lustau, 750mL	Amontillado	11	66
Península , Lustau, 750mL	Amontillado	6	48
15 Años , El Maestro Sierra, 375mL	Palo Cortado	8.5	68
Marques de Poley , Toro Albala, 375mL	Oloroso	12	48
	Oloroso	10	60

SWEET

Bodegas Gómez Nevado , 750mL	Abocado	3oz	bottle
East India Solera , Lustau, 750mL	Oloroso Dulce	10	80
Nectar , Gonzalez Byass, 375mL	Oloroso Dulce	8.5	68
Toro Albala , 1988, 750mL	Pedro Ximénez	9	36
Solera 1927 , Alvear, 375mL	Pedro Ximénez	20	160
Añada , Alvear, 375mL	Pedro Ximénez	16	64
	Pedro Ximénez	15	60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Sotabosc / Biografico 15
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo 16
High. Acid. Wines.

NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País 14.5
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style

COCKTAILS

BEEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PICA PICA 12.5
360 Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

GIN & JUS 11
Citadelle Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado,
Lemon, Agave, Nutmeg

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE 13
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13.5
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

IPANEMA 13
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

LAIRD'S LANE 15
Monkey Shoulder Scotch, Cappelletti,
Pasubio Vino Amaro, Orange, Angostura Bitters

GINTONICS

Inspired by three of Spain's most iconic regions. 15

CATALAN
Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

VALENCIAN
Citadelle Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Citadelle Gin, Fever Tree Indian Tonic, Lemon,
Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA
Rioja Wine, Elderflower, Citrus Infused 10.5
Dark Rum, Guava Nectar 38

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Lillet Rosé, Blue Ridge Vodka, 13
Peach Nectar, Grapefruit 52

BEER

DRAFT
Estrella Galicia, Lager—Spain 4.25 8.5

Port City, Optimal Wit—D.C. 4 8

DC Brau, Public Pale Ale—D.C. 4.25 8.5

Aslin, Orange Starfish, Hazy IPA—VA 4.25 8.5

BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany 7

Heineken, Light—Holland 7.5

Peroni, Lager—Italy 8.5

Pabst Blue Ribbon (16oz.)—IL 6.5

Estrella Damm, Daura Gluten-Free Lager—Spain 8.5

Atlas, Blood Orange Gose—D.C. 8

Founders, All Day IPA—MI 7

Atlas, Ponzi IPA—D.C. 8

Flying Dog, The Truth Imperial IPA—MD 8.5

Austin Eastciders, Original Dry Cider—TX 8

Isastegi, Sagardo Natural Cider (750mL)—Spain 28

